



[www.restaurantbharat.com](http://www.restaurantbharat.com)

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## STARTERS

- 1 **Onion Bhaji** **3,50**  
*Deep fried onion lets in a spicy coating.*
- 2 **Chicken Tikka** **5,00**  
*Boneless chicken pieces marinated in yoghurt and cooked in the tandoori oven.*
- 3 **Chicken Samosa** **6,50**  
*Deep fried chicken in a triangle shaped pastry.*
- 4 **Vegetable Samosa** **5,00**  
*Deep fried vegetable in a triangle shaped pastry.*
- 5 **Lamb Tikka** **6,00**  
*Boneless pieces of lamb marinated in a yoghurt and cooked in a tandoori oven.*
- 6 **Seekh Kebab** **6,00**  
*Tender minced lamb with onion, herbs, coriander and green chillies, cooked on skewers over charcoal.*
- 7 **Tandoori Chicken** **6,00**  
*Chicken marinated in spices and yoghurt and cooked in the tandoori oven.*
- 8 **Chicken Pakora** **5,00**  
*Chicken cubes marinated, coated with gram flour then deep fried.*
- 9 **Fish Pakora** **5,50**
- 10 **Vegetable Pakora** **4,50**  
*Mixed vegetables with herbs and spices coated with gram flour and deep fried.*
- 11 **King Prawn Puri** **8,50**  
*Special spicy king prawns on a typical Indian bread served with salad.*
- 12 **King Prawn Pakora** **7,00**  
*King prawns with onions, herbs and spices coated with gram flour and deep fried.*
- 13 **Chicken Puri** **7,00**  
*Special spicy chicken on a typical Indian bread served with salad.*
- 14 **Special India Gate Soup** **5,50**  
*(Surprise)*
- 15 **Channa Puri** **6,00**  
*Chick peas cooked with onions & herbs served on Indian bread.*
- 16 **Mix Pakora** **6,50**  
*(Veg. Chicken, Onion Bhaji)*
- 17 **Mix Starter** **12,00**
- 18 **Vegetable Soup** **5,00**
- 19 **Cheese Pakora** **6,50**
- 20 **Cheese Tikka** **6,00**
- 21 **Fish Tikka** **6,00**



## NORTH INDIAN TANDOORI DISHES

*These dishes are cooked in a clay oven with original blended herbs and spices served on a sizzler with vegetable curry.*

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|---|--------------|
| <b>Tandoori Mixed Grill</b><br><i>(Special)</i>   | <b>15,50</b> |
| <b>Tandoori Chicken (half)</b>  | <b>11,00</b> |
| <b>Chicken Hariali Kebab</b><br><i>Marinated in ginger, garlic, mint, Indian herbs, spices and cooked in clay oven.</i>                                   | <b>11,00</b> |
| <b>Lamb Tikka</b><br><i>Diced boneless lamb pieces marinated in yoghurt and cooked on skewers over charcoal.</i>  | <b>14,00</b> |
| <b>King Prawn Tandoori</b>  | <b>15,00</b> |
| <b>Fish Tikka</b>   | <b>10,50</b> |
| <b>Chicken Tikka</b>  | <b>10,00</b> |
| <b>Chicken Sashlik</b><br><i>Marinated boneless chicken pieces cooked with green peppers, onions, red peppers and finished in the tandoori clay oven.</i> | <b>11,00</b> |
| <b>Sheekh Kebab</b><br><i>Tender minced lamb with special herbs.</i>  | <b>12,00</b> |



## MADRAS DISHES

*One of south Indian most popular dishes cooked with fresh garlic, chilli, tomato, lemon and hot Indian herbs and spices (hot)*

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|--------------------------|--------------|
| <b>King Prawn Madras</b> | <b>13,50</b> |
| <b>Lamb Madras</b>       | <b>12,00</b> |
| <b>Chicken Madras</b>    | <b>9,50</b>  |
| <b>Vegetable Madras</b>  | <b>7,00</b>  |



## SPECIAL KARAI DISHES

*Cooked with a unique selection of spices, fresh ginger, green pepper, onion and coriander (mild/medium)*

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|------------------------|--------------|
| <b>King Prawnkarai</b> | <b>13,50</b> |
| <b>Lamb Karai</b>      | <b>12,00</b> |
| <b>Chicken Karai</b>   | <b>9,50</b>  |
| <b>Vegetable Karai</b> | <b>7,00</b>  |

## KORMA DISHES

*This popular dish is cooked with fresh cream, sultanas, coconut and almond, blended with mixed herbs and spices (mild)*

King Prawri Korma	14,50
Lamb Korma	12,50
Chicken Korma	10,00
Vegetable Korma	7,50

## KASHMIRI DISHES

*A popular dish from Kashmir region, a fruity combination of coconut and banana cooked with fresh cream and mild spices (mild)*

King Prawn Kashmiri	14,50
Lamb Kashmiri	12,50
Chicken Kashmiri	10,00
Vegetable Kashmiri	7,50

## BHUNA DISHES

*A tasty medium dry dish cooked with sliced onions, garlic, coriander and garnished with fresh tomato (medium)*

King Prawn Bhuna	13,50
Lamb Bhuna	12,00
Chicken Bhuna	9,50
Vegetable Bhuna	7,00

## PASANDA DISHES

*A mild Indian curry cooked with fresh cream, coconut, almond, and Indian spices.*

King Prawn Pasanda	14,50
Lamb Pasanda	12,50
Chicken Pasanda	10,00
Vegetable Pasanda	7,50

## TIKKA MASALA DISHES

*A popular dish cooked with fresh cream, garam masala, tomato and coriander (mild/medium)*

King Prawn Tikka Masala	14,50
Lamb Tikka Masala	12,50
Chicken Tikka Masala	10,00
Vegetable Tikka Masala	7,50
Fish Tikka Masala	11,00

## VINDALOO DISHES

*Another unique South Indian dish, widely known for its fabulous fiery taste, cooked with potatoes & spiced with lots of chillies (very hot)*

King Prawn Vindaloo	13,50
Lamb Vindaloo	12,00
Chicken Vindaloo	9,50
Vegetable Vindaloo	7,50

## BALTI DISHES

*Served in original balti dish, cooked with imported balti spices, fresh ginger, garlic, green peppers and onion (medium)*

King Prawn Balti	13,50
Lamb Balti	12,00
Chicken Balti	9,50
Vegetable Balti	7,00

## JALFREZI DISHES

*This distinctive dish is a wonderful combination of fresh green chillies, garlic, coriander, green pepper, onions and selected herbs and spices (medium to hot)*

King Prawn Jalfrezi	13,50
Lamb Jalfrezi	12,00
Chicken Jalfrezi	9,50
Vegetable Jalfrezi	7,00

## DOPIAZA DISHES

*A popular dish cooked with a blend of spices, herbs and seasoned onions (mild to medium)*

King Prawn Dopiazza	13,50
Lamb Dopiazza	12,00
Chicken Dopiazza	9,50
Vegetable Dopiazza	7,00

## ROGANJOSH DISHES

*This unique flavoured dish is cooked with butter, onion, tomato, herbs and spices (medium to hot)*

King Prawn Roganjosh	13,50
Lamb Roganjosh	12,00
Chicken Roganjosh	9,50
Vegetable Roganjosh	7,00

## DANSAK DISHES

A medium spicy sweet and sour dish cooked in a tasty lentil sauce . with fresh herbs and spices (sweet and sour)

<b>King Prawn Dansak</b>	<b>13,50</b>
<b>Lamb Dansak</b>	<b>12,00</b>
<b>Chicken Dansak</b>	<b>9,50</b>
<b>Vegetable Dansak</b>	<b>7,00</b>

## CURRY DISHES

Cooked with a selection of spices and herbs (hot, medium or mild)

<b>King Prawn Curry</b>	<b>13,50</b>
<b>Lamb Curry</b>	<b>12,00</b>
<b>Chicken Curry</b>	<b>9,50</b>
<b>Vegetable Curry</b>	<b>7,00</b>
<b>Fish Curry</b>	<b>10,50</b>

## BIRYANI DISHES

Cooked with spices and basmati rice, dressed with cucumber, , tomato, coconut and served with a vegetable curry. A Whole Meal itself (medium)

<b>King Prawn Biryani</b>	<b>16,00</b>
<b>Lamb Biryani</b>	<b>15,00</b>
<b>Chicken Biryani</b>	<b>12,50</b>
<b>Vegetable Biryani</b>	<b>10,00</b>
<b>Fish Biryani</b>	<b>13,00</b>

## SPECIAL DISHES

<b>Cheese Tikka Masala (mild)</b>	<b>10,50</b>
<b>Bombay Chicken (medium)</b> <i>With potatoes</i>	<b>10,50</b>
<b>Mushroom Chicken (medium)</b>	<b>10,50</b>
<b>Chicken Sabji</b> <i>Chicken and mixed vegetable cooked in herbs, spices and medium sauce.</i>	<b>10,50</b>
<b>Chilli Chicken</b> <i>Popular spicy dish from north India served with dry consistency, cooked with ginger, green peppers and onions.</i>	<b>11,00</b>
<b>King Prawn Chilli</b>	<b>15,00</b>
<b>King PrawnSaag</b>	<b>14,50</b>

<b>Chicken Makhini</b>	<b>11,00</b>
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*Tandoori chicken cooked in the tandoori oven with double cream and a delicate sauce with fresh tomatoes & onions.*

<b>Chicken Pathia</b>	<b>11,00</b>
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*Hot and sour dish cooked with fresh garlic, lemons and Indian herbs (medium)*

<b>Cheese Chicken</b>	<b>11,00</b>
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*Gariniert with cheese (HOUSE SPECIAL) (mild)*

<b>Mango Chicken</b>	<b>10,50</b>
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*Cooked with mango, coconut, cream and a very mild sauce.*

<b>King Prawn Mango</b>	<b>14,00</b>
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<b>Fish Mango</b>	<b>12,50</b>
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<b>Chicken Chasni (mild)</b>	<b>11,50</b>
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<b>Indian Gates Special Chicken</b>	<b>10,50</b>
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*Surprise traditional recipe of the chef (medium)*

<b>Methi Lamb</b>	<b>13,50</b>
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<b>Lamb Saag (medium)</b>	<b>13,50</b>
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<b>Mincemeat Curry (medium)</b>	<b>12,00</b>
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*Minced meat cooked in garlic, ginger, coriander and spices.*

<b>Garlic Chicken</b>	<b>11,00</b>
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<b>Chicken Jaipuri</b>	<b>11,50</b>
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<b>Chana Gosht</b>	<b>13,00</b>
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<b>Rarda Lamb</b>	<b>14,00</b>
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## VEGETABLE ACCOMPANIMENTS

<b>Mixed Vegetables</b>	<b>6,50</b>
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<b>Saag Aloo</b>	<b>6,50</b>
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*(Spinach and potatoes)*

<b>Aloo Gobi</b>	<b>6,50</b>
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*(Cauliflower with potatoes)*

<b>Mushroom Bhaji</b>	<b>6,50</b>
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<b>Brinjal Bhaji</b>	<b>6,50</b>
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*(Aubergine bhaji)*

<b>Dal Tarka</b>	<b>6,50</b>
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*(Lentil dish)*

<b>Shahi Paneer</b>	<b>9,00</b>
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*(Cheese Dish)*

<b>Bamboo Aloo</b>	<b>5,50</b>
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*(Bombay Potatoes)*

<b>Saag Paneer</b>	<b>7,50</b>
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*(Spinach with cheese)*

<b>Paneer Chilli</b>	<b>9,50</b>
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<b>Mutter Paneer</b>	<b>9,00</b>
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*(Cheese with peas)*

<b>Chana Masala</b>	<b>7,00</b>
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<b>Dal Makhni</b>	<b>7,50</b>
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**BREADS**

Popadum	1,00
Naan	2,50
Mint and Garlic Naan	3,50
Cheese and Garlic Naan	3,50
Chilli Naan	3,00
Garlic Naan	3,00
Butter Naan	3,00
Keema Naan	3,50
Peshwari Naan	3,50
Cheese Naan	3,50
Potato Naan	3,50
Indian Chapati	2,50
Mixed Pickle Tray	2,50

**RICE DISHES**

Rice	3,00
Pilau Rice	3,50
Keema Rice	4,00
Kashmiri Rice	4,00
Garlic Rice	4,00
Mushroom Rice	4,00
Egg Fried Rice	4,00
Special Rice	5,00
Vegetable Rice	4,50
Potato & Egg Rice	5,00

**DESSERTS**

Mango Kulfi	4,00
Pista Kulfi	4,00
Gulab Jamun	3,50
Sweet Lassi	4,00
Mango Lassi	4,00
Mango Cream	4,50
Phirni	4,50
Vanilla Shake	4,50

**COFFEE**

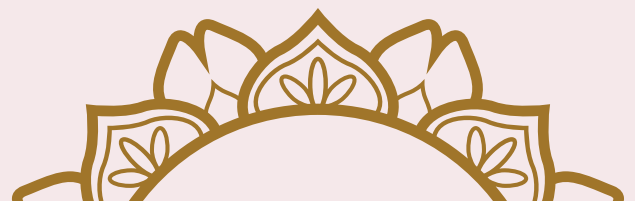
Calypso <i>(Tia Maria, Coffee &amp; Cream)</i>	7,00
Irish Coffee <i>(Jamesons, Coffee &amp; Cream)</i>	7,00
White Coffee	2,50
Americano	2,00
Espresso	2,00
Cortado	2,00
Bon Bon	3,50
Cafe Cerol	5,00

**DRINKS**

Coke, Diet Coke, Coke Zero, Fanta or Lemon	2,50
Water <i>(half litre)</i>	2,00
Sparkling water	2,50

**BEERS**

Cobra	4,00
Mahou Pint	4,50
Caña <i>(glass of beer)</i>	2,50
Magners Irish Cider	5,50
Radler	3,50
Mahou Bottle	3,50





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**LIQUORS AND SPIRITS**

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<b>Black Label</b>	<b>6,50</b>
<b>Jamesons</b>	<b>5,50</b>
<b>Ballentines</b>	<b>6,50</b>
<b>Jack Daniels</b>	<b>6,50</b>
<b>Torres 10</b>	<b>4,50</b>
<b>Port</b>	<b>3,00</b>
<b>Sherry (dry/sweet)</b>	<b>3,00</b>
<b>Aquavit (Norwegian)</b>	<b>3,50</b>
<b>Malibu</b>	<b>3,50</b>
<b>Tia Maria</b>	<b>4,50</b>
<b>Baileys</b>	<b>4,00</b>
<b>Maria Bizard</b>	<b>3,50</b>
<b>Drambuie</b>	<b>4,00</b>
<b>Sambuca</b>	<b>3,00</b>
<b>Amareto</b>	<b>3,00</b>
<b>Zoco (Pacharán)</b>	<b>3,00</b>
<b>Jagermeister</b>	<b>3,50</b>
<b>Bacardi</b>	<b>5,00</b>
<b>Smirnoff Vodka</b>	<b>5,00</b>
<b>Larios Gin</b>	<b>5,00</b>



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**WINE LIST**

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<b>Bottle House Wine</b> <i>(Red, White or Rose)</i>	<b>14,00</b>
<b>Glass House Wine</b> <i>(Red, White or Rose)</i>	<b>4,50</b>

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**RED**

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<b>Ramón Bilbao</b> <i>(Crianza Rioja)**</i>	<b>20,00</b>
<b>Faustino V</b> <i>(Rioja Reserva)**</i>	<b>29,00</b>
<b>Faustino I</b> <i>(Gran Reserva) ***</i>	<b>45,00</b>
<b>Gran Sangre de Toro</b>	<b>25,00</b>
<b>Tarsus</b> <i>(Ribera Del Duero)</i>	<b>26,50</b>

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**WHITE**

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<b>San Valentín</b> <i>(Semi Dry)*</i>	<b>15,50</b>
<b>Gran Viña Sol</b> <i>(Chardonnay)**</i>	<b>21,00</b>
<b>Viña Sol</b>	<b>15,50</b>
<b>Blanc Pescador</b>	<b>16,00</b>
<b>Faustino V ***</b>	<b>15,50</b>

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**ROSE**

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<b>Gran Feudo</b>	<b>14,50</b>
<b>Peñascal *</b>	<b>14,50</b>
<b>Faustino V **</b>	<b>15,50</b>
<b>Cava</b>	<b>16,50</b>



We hope you enjoy your meal  
and  
Thank you for your custom!



# BHARAT

## SPECIAL MENU

### PAPADAM AND DIPS

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#### STARTERS *(One each)*

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Onion Bhaji  
Chicken Pakora  
Chicken Tikka  
Tandoori Chicken  
Seekh Kebab  
Vegetable Pakora

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#### MAINS *(One each)*

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Chicken, Lamb or Vegetable  
Korma  
Tikka Masala  
Rogenjosh  
Balti  
Bhuna

Any Rice

Naan Or Garlic Naan

Bottle of Wine House  
or 2 Pints of Lager

Gulab-jamun

4 Course Plus Drinks

**49€**

per COUPLE



C/ De Las Barcas, 1  
Valencia

